



Amuse Bouche

Starter

Foie Gras, Black Truffle, Asparagus
Pinot Noir, Melodias Winemakers Selection Trapiche, Mendoza, Argentina

Chicken Liver Parfait, Blood Orange, Rye
Gewürztraminer, Trimbach, Alsace, France

Langoustines, Bone Marrow, Green Tomatoes
Riesling, Chateau Ste Michelle, Washington State, USA

Carrot Tartare, Apple Mustard and Coriander (v)
Sossego Alentejo Rosé, Alentejo, Portugal

Main Course

Salt Aged Yorkshire Duck, Hispi Cabbage and Fennel
Saumur Rouge, La Cabriole, Loire Valley, France

Turbot, Garden Peas, Red Peppers and Shellfish Fumet
Domaine Perraud, Bourgogne Aligoté, Bourgogne, France

Rack of Lamb, Wild Garlic and Mint
Rioja Crianza El Coto, Rioja, Spain

English Garden Tagliatelle, Asparagus and Lemon (v)
Bacchus, Giffords Hall, Sussex, England

Pre-Dessert

Dessert

Caramelised White Chocolate, Lemon, Meringue
La Fleur D'or 2010 Sauternes, France

Apple Terrine with Puff Pastry Ice Cream
Tokaji Aszu, 2000, Crown Estate, Hungary

Milk and Honey
Tokaji Aszu, 2000, Crown Estate, Hungary

Selection of Cheeses (£5.00 supplement or £10.00 as an extra course)
Graham's Late Bottled Vintage Port

£50 per person / £85 with wine pairing



Tasting Experience

Wild Garlic, Potato, Ginger

Carrot Tartare, Apple Mustard and Coriander (v)

Sossego Alentejo Rosé, Alentejo, Portugal

Langoustines, Bone Marrow, Green Tomatoes

Riesling, Chateau Ste Michelle, Washington State, USA

Turbot, Garden Peas, Red Peppers and Shellfish Fumet

Domaine Perraud, Bourgogne Aligoté, Bourgogne, France

Salt Aged Yorkshire Duck, Hispi Cabbage and Fennel

Saumur Rouge, La Cabriole, Loire Valley, France

Or

Rack of Lamb, Wild Garlic and Mint

Rioja Crianza El Coto, Rioja, Spain

Rhubarb & Custard

Milk and Honey

Tokaji Aszu, 2000, Crown Estate, Hungary

Caramelised White Chocolate, Lemon, Meringue

La Fleur D'or 2010 Sauternes, France

Selection of Cheeses (£10.00 Supplement)

Graham's Late Bottled Vintage Port

£75 per person / £110 with wine pairing
This Menu Must Be Taken By The Whole Table